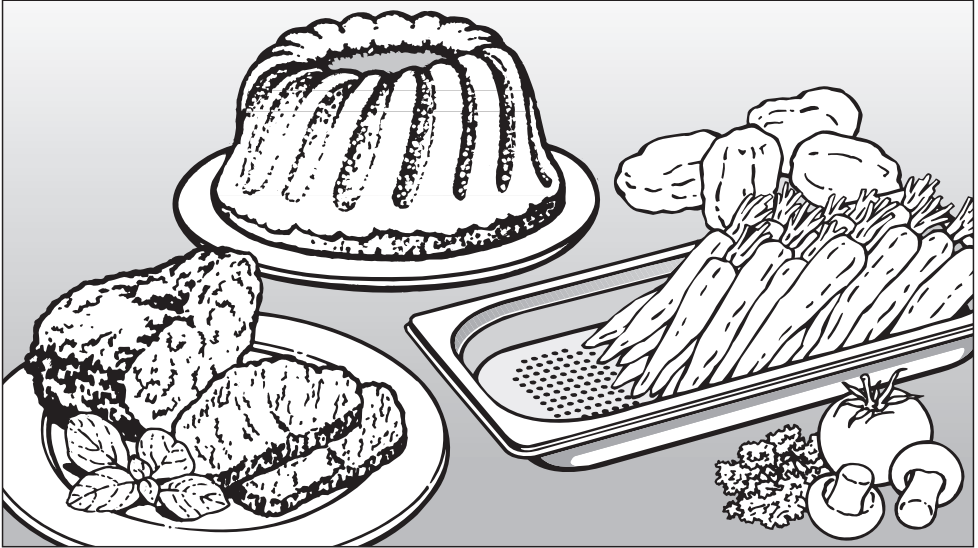


User instructions



Steam combi oven
DGC 5080 XL
DGC 5085 XL

en - GB

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General notes

Please read through the operating instructions carefully to help you familiarise yourself with the appliance and also for information on how to use the different functions.

This section contains general information. You will find more detailed information about particular foods and how to cook them in the other sections.

General

Cooking containers / Container rack

The appliance is supplied with stainless steel cooking containers and a container rack. It is best to use perforated containers for **steam cooking**. The steam can reach the food from all sides and the food is cooked evenly.

Universal tray / Combi rack

Use the universal tray with the rack on top when grilling, for example. Place the tray between the rails of one of the shelf runners and the rack will fit on top automatically. Remove both the tray and the rack together to prevent it tipping. Do not use the combi rack in steam cooking and defrosting modes.

Safety notches

The universal tray, combi rack and container rack have non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out. They need to be lifted in order to remove them from the oven.

Your own containers

You can also use your own containers. However, please note the following:

- The container must be suitable for using in an oven and must be steam resistant. With plastic containers please check with the manufacturer that they are suitable for use in a combi steam oven.
- Containers made from silicone should only be used with the Fan plus, Conventional heat, Cake plus, Top heat and Bottom heat functions as they are not steam resistant.
- Thick walled containers are not very suitable for using with steam. The thick walls do not conduct heat well and as a result cooking durations will be considerably longer than those given in the charts.
- Place the cooking containers on the rack or in a cooking container, not on the oven floor.
- Ensure that there is a gap of at least 3 cm between the upper rim of the container and the top of the cooking compartment to allow sufficient of steam to reach the food.

Steam cooking

The advantages of cooking with steam

Almost all vitamins and minerals are retained as the food is not immersed in water.

Cooking with steam also retains the true taste of the food better than conventional cooking. We therefore recommend seasoning the food after it has been cooked. Food retains its fresh, original colour.

General notes

Shelf level

You can select any shelf level. You can also cook on several levels at the same time. This will not alter the cooking duration.

Temperature

A maximum temperature of 100 °C is reached when steam cooking is taking place. Most types of food will cook at this temperature. Some more delicate types of food, such as soft fruit, must be cooked at lower temperatures as otherwise they will burst. More information is given in the relevant section.

Cooking duration (time)

In general, the cooking durations for cooking with steam are the same as for cooking food in a saucepan. More information about any factors which may affect the cooking duration is given in the relevant sections.

The quantity of food does not affect the cooking duration. 1 kg of potatoes will take the same time to cook as 500 g.

The cooking durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked for longer.

Cooking with liquid

When cooking with liquid only fill the cooking container $\frac{2}{3}$ full to prevent the liquid spilling when the cooking container is removed from the oven.

Your own recipes

Food and recipes which are prepared in pot or a pan can also be cooked using steam. The cooking durations will be the same. Please note that food will not be browned when cooking with steam.

Fresh vegetables

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut them up.

Deep frozen vegetables

Frozen vegetables do not need to be defrosted beforehand, unless the vegetables have been frozen together in a block.

Frozen and fresh vegetables which take the same length of time to cook can be cooked together.

If vegetables have frozen together in clumps, break these up before cooking with steam. Follow the manufacturer's instructions on the packaging regarding cooking duration.

Cooking containers

Food such as peas or asparagus spears, which have little or no space between them will take longer to cook because the steam has less space to work in. For an even result, it is best to use a shallow container for these types of foods, and only fill it 3-5 cm deep. When cooking large quantities divide the food between 2 or 3 shallow cooking containers rather than using one deep one.

Different types of vegetables which take the same length of time to cook can be cooked together.

Use solid containers for vegetables which are cooked in liquid such as cabbage.

Shelf level

When cooking vegetables with a distinctive colour (e.g. beetroot) in a perforated container, do not place any other containers underneath to avoid any colour transfer.

Duration

As with conventional methods, when cooking vegetables with steam the cooking duration will depend on the size and also whether you want the vegetables to be al dente or soft / well done. Example:

waxy potatoes, cut into quarters = approx. 18 minutes

waxy potatoes, cut in half = approx. 22 minutes

Brussels sprouts, large, al dente = approx. 12 minutes

Brussels sprouts, small, soft = approx. 12 minutes

Steam cooking / Vegetables

Function (depending on model)

Steam cooking / Vegetables

Cook vegetables 

Steam cooking / Universal

Cook universal 

Settings

	Temperature in °C	Duration in minutes
Artichokes	100	35 - 40
Beetroot, whole	100	40 - 50
Black salsify, whole	100	8 - 12
Broccoli florets	100	4 - 8
Brussels sprouts	100	12 - 16
Carrots, sliced	100	6 - 10
Cauliflower florets	100	6 - 10
Cauliflower, whole	100	20 - 45
Celeriac, cut into batons	100	8 - 10
Celery stalks	100	7 - 10
Chicory	100	3 - 5
Chinese cabbage	100	4 - 6
Corn on the cob	100	10 - 25
Courgettes, sliced	100	2 - 4
Curly kale, chopped	100	20 - 30
Fennel, cut into strips	100	6 - 10
Fennel, halved	100	12 - 16
Green asparagus	100	7 - 12
Green beans	100	8 - 12
Kohlrabi, cut into batons	100	6 - 10

Steam cooking / Vegetables

	Temperature in °C	Duration in minutes
Leeks, halved lengthwise	100	8 - 12
Leeks, sliced	100	4 - 8
New potatoes	100	25 - 40
Peas	100	3 - 8
Peppers, cut into strips	100	2 - 6
Potatoes, peeled and halved	100	20 - 40
Pumpkin, diced	100	3 - 6
Red cabbage, chopped	100	20 - 30
Romanesco florets	100	6 - 10
Romanesco, whole	100	15 - 30
Savoy cabbage, chopped	100	6 - 10
Spinach	100	2 - 4
Spring cabbage, chopped	100	8 - 10
Sugar snap peas	100	3 - 8
Swede, batons/diced	100	7 - 12
Swiss chard	100	2 - 6
White asparagus	100	10 - 16
White cabbage, chopped	100	15 - 20

The cooking durations given in the chart are guidelines for fresh vegetables. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked for longer.

Steam cooking / Meat

Fresh meat

Prepare the meat in the usual way.

Deep frozen meat

Meat should be thoroughly defrosted beforehand (see "Defrosting").

Preparation

For meat which needs to be seared before being cooked, e.g. stewing steak, sear the meat in a pan on the hob. Then place it in the oven to cook it with steam.

Temperature

Sausages should be cooked with steam at a temperature of 90 °C. They will burst at higher temperatures.

Duration

The cooking duration depends on the thickness and consistency of the food and not the weight. The thicker the food, the longer the cooking duration. A 10 cm thick piece of meat weighing 500 g will take longer to cook than a 5 cm thick piece of meat weighing 500 g.

The cooking duration for sausages is between 2 and 10 minutes depending on thickness.

Useful tips

Use a perforated container to retain the **flavours** when cooking meat. Place a solid container underneath to catch the juices.

You can use these to make a gravy or freeze them for later use.

Prime beef topside is particularly successful when cooked in stock or gravy at 90 °C.

Steam cooking / Meat

Boiling fowl, beef flank, meat, ribs and meat bones can be used to make **stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.

Function (depending on model)

Steam cooking / Meat

Cook meat 

Steam Cooking / Universal

Cook universal 

Settings

	Temperature in °C	Duration in minutes
Beef stew	100	40 - 50
Boiling fowl	100	50 - 60
Chicken breast fillet	100	8 - 10
Flank	100	60 - 70
Gammon steaks	100	6 - 8
Knuckle	100	90 - 95
Lamb ragout	100	12 - 16
Poularde	100	50 - 60
Prime beef topside	90	120 - 180
Turkey escalopes	100	4 - 6
Turkey roulade	100	12 - 15
Veal cutlets	100	3 - 4

The cooking durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked for longer.

Steam cooking / fish

Fresh fish

Prepare fresh fish in the usual way, i.e. clean, gut and fillet.

Deep frozen fish

Defrost frozen fish (see "Defrosting").

Preparation

Add some lemon or lime juice to fish before cooking. The citric juice makes the flesh stay firm.

It is not necessary to season fish when cooking with steam as this method retains the minerals which give the fish its unique flavour.

Cooking containers

If using a perforated container to cook fish, grease it beforehand.

Shelf level

When cooking fish in a **perforated** container we recommend placing the universal tray on the shelf below to avoid any transfer of flavour to other food due to liquid dripping through the perforations and also avoid odour building up in the appliance.

Temperature

85 °C

For gently cooking delicate types of fish, such as sole.

100 °C

For cooking firmer types of fish, e.g. cod and salmon.
Also for cooking fish in sauce or stock.

Duration

The cooking duration depends on the thickness and the texture of the fish, and not on the weight. The thicker the fish, the longer the cooking duration. A 3 cm thick piece of fish weighing 500 g will take longer to cook than a 2 cm thick piece of fish weighing 500 g.

The longer fish cooks, the firmer its flesh will become. Use the cooking durations given in the chart.

If you find that the fish is not cooked sufficiently only cook it for a few minutes more.

When cooking fish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Useful tips

Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.

Cook large fish in the swimming position. To help maintain the shape of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish bellyside down over the cup.

You can use any fish scraps, e.g. fish heads, bones, tails etc to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.

Blue fish is fish which is cooked in water and vinegar. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon.

Steam cooking / fish

Function (depending on model)

Steam cooking /Fish

Cook fish 

Steam cooking / Universal

Cook universal 

Settings

	Temperature in °C	Duration in minutes
Atlantic cod fillet	100	4 - 6
Carp, 1.5 kg	100	18 - 25
Coral cod, whole	85	15 - 20
Eel	100	5 - 7
Haddock fillet	100	6 - 8
Halibut fillet	85	3 - 5
Monk fish fillet	85	8 - 10
Nile perch fillet	100	4 - 8
Pangasius fillet	85	3 - 5
Perch fillet	85	6 - 8
Pikeperch fillet	85	5 - 7
Plaice fillet	85	5 - 7
Rose fish fillet	100	6 - 8
Salmon fillet	100	4 - 8
Salmon trout	100	13 - 15
Seabream fillet	85	3 - 5
Shark steak	90	5 - 7
Sole fillet	85	2 - 3
Trout, 250 g	90	10 - 12
Tuna fish steak	100	3 - 5
Turbot fillet	85	3 - 5

The cooking durations given in the chart are guidelines for fresh fish. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked some more.

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

Peel, remove and discard the intestines, and then wash the shellfish.

Cooking containers

Use perforated containers to cook shellfish and grease them beforehand.

Duration

The longer shellfish are cooked, the tougher they become. Use the cooking durations given in the chart.

When cooking shellfish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Function (depending on model)

Steam Cooking / Universal

Cook universal 


Settings

	Temperature in °C	Duration in minutes
Crevettes	90	3
King Prawns	90	4
Large shrimps	90	3
Lobster tails	95	10 - 15
Prawns	90	3
Small shrimps	90	3

Steam cooking / Universal

Mussels

Fresh mussels

 Only cook mussels which are closed.
N.B. Do not eat mussels which have not opened after being cooked. Danger of food poisoning.

Steep fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly to clean them.


Deep frozen mussels

Defrost frozen mussels before cooking.

Duration

The longer mussels are cooked, the tougher they become. Use the cooking durations given in the chart.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings

	Temperature in °C	Duration in minutes
Barnacles	100	2
Bearded mussels	100	12
Cockles	100	2
Pilgrim scallops	90	5
Razor clams	100	2 - 4
Venus mussels	100	4

Rice

Rice swells when cooked and needs to be cooked in liquid. The proportion of rice to liquid will vary depending on the type of rice.

The rice absorbs all the liquid and so none of the nutrients are lost.

Function (depending on model)

Steam Cooking / Universal

Cook universal 

Settings

	Ratio Rice : Liquid	Temperature in °C	Duration in minutes
Basmati rice	1 : 1	100	15
Brown rice	1 : 1.5	100	35 - 40
Parboiled rice	1 : 1	100	20
Round grain rice	1 : 2	100	25
Wild rice	1 : 1	100	35 - 40

Steam cooking / Universal

Pasta

Dry pasta

Dry pasta swells when it is cooked and needs to be cooked in liquid. The liquid must cover the pasta. Using hot liquid gives better results.

Settings for dry pasta

Reduce the cooking time recommended by the manufacturer on the packaging by about $\frac{1}{3}$ as the pasta will start to swell during the heating up time.

Fresh pasta

Fresh pasta, such as you can buy from the supermarket chilled counter, does not need to absorb water. Cook fresh pasta in a perforated container.

Separate any pieces of pasta which have stuck together and spread them out in the cooking container.

Function (depending on model)

Steam Cooking / Universal

Cook universal 

Settings for fresh pasta

	Temperature in °C	Duration in minutes
Gnocchi	100	2
Ravioli	100	2
Tortellini	100	2

Dumplings

Ready made boil-in-the-bag dumplings need to be well covered with water as otherwise they can fall apart. This is because even although they have been soaked in water beforehand they will not absorb enough moisture.

Cook fresh dumplings in a greased, perforated container.

Function (depending on model)

Steam Cooking / Universal

Cook universal 

Settings

	Temperature in °C	Duration in minutes
Boil-in-the-bag bread dumplings	100	15 - 18
Boil-in-the-bag potato dumplings	100	15 - 18
Yeast dumplings	100	12 - 15

Steam cooking / Universal

Grain

Grain swells during cooking and needs to be cooked in liquid. The proportion of grain to liquid will vary depending on the type of grain.

Grain can be cooked whole or cracked.

Function (depending on model)

Steam Cooking / Universal

Cook universal 

Settings

	Ratio Grain : Liquid	Temperature in °C	Duration in minutes
Amaranth	1 : 2	100	40
Bulgur	1 : 1	100	10
Green spelt, cracked	1 : 1	100	10
Green spelt, whole	1 : 1	100	16 - 18
Millet, whole	1 : 1	100	30 - 35
Oats, cracked	1 : 1	100	10
Oats, whole	1 : 1	100	16 - 18
Polenta	1 : 3	100	10
Quinoa	1 : 2	100	10
Rye, cracked	1 : 1	100	10
Rye, whole	1 : 1	100	30 - 35
Wheat, cracked	1 : 1	100	10
Wheat, whole	1 : 1	100	20 - 25

Dried pulses

Pulses swell during cooking and need to be cooked in liquid. The ratio of pulses to liquid should be 1:3.

Soak pulses for at least 10 hours in cold water before cooking. Soaking makes the pulses more digestible and shortens the cooking duration required.

Exception: **Lentils** do not need to be soaked before cooking.

Function (depending on model)

Steam Cooking / Universal

Cook universal 

Settings

	Temperature in °C	Duration in minutes	
		Pre-soaked	Not pre-soaked
Beans			
Black beans	100	60	120
Borlotti beans	100	55	110
Haricot beans	100	25 - 30	60
Kidney beans	100	55	110
Pinto beans	100	60	120
Lentils			
Brown lentils	100	-	15 - 20
Red lentils	100	-	8
Peas			
Green peas	100	20 - 25	40 - 80
Yellow split peas	100	20 - 40	40 - 80

Steam cooking / Universal

Hen's eggs

Use a perforated container to prepare boiled eggs in the steam oven.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating up phase and so do not burst when they are cooked with steam.

Plunge the eggs into cold water after cooking to stop them from continuing to cook.

When using a solid container for preparing egg dishes, remember to grease it first.

Function (depending on model)

Steam Cooking / Universal

Cook universal 

Settings

	Temperature in °C	Duration in minutes
Eggs medium size, soft boiled	100	4 - 5
Eggs medium size, medium boiled	100	5 - 7
Eggs medium size, hard boiled	100	8 - 10

Fruit

Cook delicate types of fruit, the skin of which burst easily (e.g. apricots) at 90 °C only.

Cook fruit in a solid container so that none of the juice is lost. If you wish to cook fruit in a perforated container, place a solid container directly underneath it to collect the juice.

Useful tip

You can use the juice which has collected in the solid container to make a glaze for a fruit flan.

Function (depending on model)

Steam Cooking / Universal

Cook universal 

Settings

	Temperature in °C	Duration in minutes
Apple pieces	100	3 - 5
Apricot halves	90	2 - 4
Cherries	90	2 - 4
Gooseberries	90	2 - 4
Pear chunks	100	3 - 5
Plums	100	2 - 4
Rhubarb	100	2 - 3
Sour cherries	90	2 - 4

Menu cooking

You can use the steam oven to cook a whole meal containing types of food which have different cooking durations, e.g. fish fillet with rice and broccoli. The food which has the longest cooking duration is placed in the steam oven first and then each subsequent dish is placed in the oven at the appropriate time so that the whole meal is ready at the same time.

Shelf level

When cooking fish or food with a distinctive colour (e.g. beetroot), do not place any other cooking containers directly underneath to avoid any transfer of flavour or colour to other food. Depending on their size, several containers can be used on the same level.

Temperature


Whole meals should be cooked at a temperature of 100 °C as this is the temperature required to cook the majority of foods. Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 85 °C for seabream and 100 °C for potatoes.

If the recommended cooking temperature for the food is 85 °C for example, try cooking it at 100 °C and testing the result. Some delicate types of fish with a soft structure, e.g. sole and plaice will become very firm when cooked at 100 °C.

Duration

If you are increasing the recommended temperature, shorten the cooking duration by approx. $\frac{1}{3}$.

Function (depending on model)

Steam cooking / Universal
Cook universal 

Settings

Temperature: 100 °C
Duration: will depend on the type of food

Example

Rice 20 minutes
 Fish fillet 6 minutes
 Broccoli 4 minutes

20 minutes - 6 minutes = 14 minutes (1st cooking duration: rice)

6 minutes - 4 minutes = 2 minutes (2nd cooking duration: fish fillet)

Remaining time = 4 minutes (3rd cooking duration: broccoli)

Duration	20 min - rice		
	14 min	2 min	6 min - fish fillet
			4 min - broccoli
Setting	14 min	2 min	4 min

- Place the rice in the oven first.
- Set the first cooking duration: 14 minutes.
- After 14 minutes, place the fish in the oven.
- Set the first cooking duration: 2 minutes.
- After 2 minutes, place the broccoli in the oven.
- Set the third cooking duration: 4 minutes.

Defrosting

It is much quicker to defrost items in the steam oven than at room temperature.

Temperature

60 °C is the best temperature for defrosting.

Exceptions:

50 °C for minced meat and game.

Before and after defrosting

Remove all packaging before defrosting.


Exceptions:

Leave bread, biscuits and cakes in their packaging as otherwise they will absorb moisture and become soft.

Allow defrosted food to stand at room temperature after removing it from the oven. The standing time is necessary to allow the even distribution of heat.

Cooking container

Use a perforated container when defrosting food which will drip, such as poultry.

 It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container, the sink and your hands. Danger of salmonella poisoning.

Useful tips

Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2 - 5 minutes should be enough.

When defrosting food which has frozen together, e.g. berries, chops, fish fillets etc. separate it about half-way through the defrosting time.

Do not refreeze food once it has thawed.

Defrost frozen pre-cooked meals according to the manufacturer's instructions.

Function

Defrost 

Settings

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Dairy products				
Cheese slices	125	60	15	10
Cream	250	60	20 - 25	10 - 15
Quark	250	60	20 - 25	10 - 15
Soft cheese	100	60	15	10 - 15
Fruit				
Apple pieces	250	60	20 - 25	10 - 15
Apple sauce	250	60	20 - 25	10 - 15
Apricots	500	60	25 - 28	15 - 20
Cherries	150	60	15	10 - 15
Gooseberries	250	60	20 - 22	10 - 15
Peaches	500	60	25 - 28	15 - 20
Plums	250	60	20 - 25	10 - 15
Raspberries / Blackcurrants	300	60	8	10 - 12
Strawberries	300	60	8 - 10	10 - 12
Vegetables				
Frozen in a block	300	60	20 - 25	10 - 15
Fish				
Lobster	300	60	25 - 30	10 - 15
Small shrimps	300	60	4 - 6	5
Trout	500	60	15 - 18	10 - 15

Defrosting

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Meat				
Cutlets / chops / sausages	800	60	25 - 35	15 - 20
Goulash	1000	60	50 - 60	10 - 15
Goulash	500	60	30 - 40	10 - 15
Liver	250	60	20 - 25	10 - 15
Meat slices	-	60	8 - 10	15 - 20
Minced meat	250	50	15 - 20	10 - 15
Minced meat	500	50	20 - 30	10 - 15
Roebuck saddle	1000	50	40 - 50	10 - 15
Saddle of hare	500	50	30 - 40	10 - 15
Poultry				
Chicken	1000	60	40	15 - 20
Chicken escalopes	500	60	25 - 30	10 - 15
Chicken thighs	150	60	20 - 25	10 - 15
Turkey drumsticks	500	60	40 - 45	10 - 15
Baked goods				
Creamed mixture cakes / biscuits	400	60	15	10 - 15
Puff pastries / Yeast buns		60	10 - 12	10 - 15
Bread / rolls				
Bread rolls (4)		60	30	2
Rye bread, sliced	250	60	40	15
White bread, sliced	150	60	30	20
Wholegrain bread, sliced	250	60	65	15

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food will reheat evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

Suitable containers

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking container.

Duration

10 - 15 minutes are usually sufficient to reheat **one** plated meal. Several plates will take a little longer.

If you are reheating several plated meals one after the other, the reheating time can be reduced by around 10 minutes for the second and subsequent plates, as the oven is still hot.

Moisture content

The more moist the food, the less moisture needs to be added.

Useful tips

Food does not need to be covered before it is reheated.

Do not reheat large items, such as a whole joint of roast meat. Divide it into portions and reheat these as plated meals. Compact items, such as stuffed peppers or roulades, should be cut in half.

Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.

Function

Reheat 

Bottling

Vegetables and fruit

Only use unblemished, fresh produce which is in good condition for bottling.

Glass jars

Use clean glass jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable.

Make sure that all the glass jars are the same size so that bottling is carried out evenly.

After you have filled the jars with the bottled produce, clean the glass rims with a clean cloth and hot water and then seal the jars.

Fruit

Sort fruit carefully, rinse it briefly but thoroughly and allow it to drain. Take great care when cleaning soft fruit as it is very delicate and squashes easily.

Remove any peel, stalks, cores or stones.

Cut up large fruit. For example, cut apples into slices.

If you are bottling fruit with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden screwdriver as otherwise it will burst.

Vegetables

Rinse, clean and cut up vegetables.

Green vegetables should be blanched before bottling to help them retain their colour (see "Blanching").

Fill volume

Fill the glass jars with produce up to a maximum of 3 cm below the rim. Do not pack it down as this will damage the cell walls of the fruit. Tap the jar gently on a cloth to help distribute the contents evenly.

Fill the jars with liquid. The produce must be completely covered.

Use a sugar solution for fruit and a salt or vinegar solution for vegetables.

Useful tips

Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.

Then cover the jars with a cloth and allow to cool for approx. 24 hours.

Procedure

- Place the jars (all the same size) in a perforated container. Ensure that they do not touch one another.
- Place the container on the lowest shelf level.

Function (depending on model)

Steam cooking / Universal

Cook universal 

Settings

Produce	Temperature in °C	Duration in minutes*
Fruit		
Apple sauce	90	65
Apples	90	50
Fruit with stones	85	55
Gooseberries	80	55
Red / Blackcurrants	80	50
Vegetables		
Beans	100	120
Gherkins	90	55

* The times quoted are for 1.0 litre jars. If using 0.5 litre jars reduce the duration by about 15 minutes. If using 0.25 litre jars reduce the duration by about 20 minutes.

Bottling

Cakes

Creamed, sponge and yeast dough mixtures are suitable for bottling. Cakes will keep for approx. six months.

However, cakes **with fruit** are **not suitable for storage** and must be consumed within two days.

Glass jars

Use clean glass jars and accessories and check them for any defects. The jars must be narrower at the bottom than at the top (Kilner jars). 0.25 litre jars are the most suitable.

The jars must have a rubber sealing ring, glass lid and metal spring closure clip.

Make sure that all the glass jars are the same size so that bottling is carried out evenly.

Procedure

- Grease the inside of the jars with butter up to 1 cm below the rim.
- Sprinkle the inside of the jars with breadcrumbs.
- Fill the jar up to 1/2 or 3/4 with the cake mixture (depending on the recipe). Make sure that the rim stays clean.
- Place the rack on the lowest shelf level.
- Place the open jars on the rack (all the same size). Ensure that they do not touch one another.
- Close the jars **immediately** after bottling with the rubber sealing ring, lid and clip; do not allow the cakes to cool down.
If the mixture has risen above the rim, push it down into the jar with the glass lid.

Settings

Type of mixture	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Creamed	Conventional heat	-	160	-	25 - 45
Sponge	Conventional heat	-	160	-	50 - 55
Yeast dough	Combi mode	1	30	100	10
	Conventional heat	2	160	30	30 - 35

Preparing yoghurt

To make yoghurt, you will either need fresh live yoghurt or yoghurt culture, obtainable from health food shops.

You can use either unchilled long-life milk or fresh milk. The yoghurt and milk should have the same percentage fat. If using fresh milk it should first be heated up to 90 °C (do not boil it) and then left to cool to 40 °C.

Useful tips

How well home prepared yoghurt sets will depend on the consistency of the yoghurt used to prepare it.

Fresh milk will give a better set than long-life milk. The yoghurt will not achieve its maximum set until it has been thoroughly chilled.

If yoghurt culture is being used, the yoghurt can be made from a mixture of milk and cream. Mix 750 ml milk with 250 ml cream.

You can buy yoghurt jars from specialist cook shops.

Procedure

- Mix 100 g yoghurt with 1 litre milk, or make according to the instructions on the packaging for the yoghurt culture.
- Pour the mixture into portion sized glass jars or special yoghurt jars. Seal the jars.
- Place the sealed jars in a cooking container on the lowest shelf level in the appliance. Ensure that they do not touch one another.

Function

Steam Cooking / Universal

Settings

Temperature: 47 °C
Duration: 6:00 hours

Special programmes

Proving dough

Procedure

- Prepare the dough according to the recipe.

Function (depending on model)

Combination mode / Fan plus
Combination mode
Combination mode - Baking

Settings


Temperature: 30 °C
Moisture: 100 %
Duration: according to recipe

Melting gelatine

Procedure

- **Gelatine leaves:** Completely cover the gelatine leaves with cold water and leave to soak for 5 minutes. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- **Gelatine powder:** Place the gelatine powder in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place in a perforated container.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings

Temperature: 90 °C
Duration: 1 minute


Melting chocolate

You can use the steam oven for melting any type of chocolate.

Procedure

- Break chocolate up into small pieces.
- Place large quantities in a solid container and small quantities in a cup or a dish.
- Cover the container or the dish with temperature (up to 100 °C) and steam resistant clingfilm or a lid.
- Stir large quantities once during cooking.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings

Temperature: 90 °C
Duration: 10 minutes

Special programmes

Skinning vegetables and fruit

Procedure

- Cut a cross in the top of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the vegetables or fruit in a perforated container if you are using steam, and on the universal tray if you are grilling.
- To blanch almonds, it is important to plunge them cold water as soon as they are taken out of the oven as otherwise the skin cannot be removed.




Function (depending on model)

Steam Cooking / Universal

Cook universal 

Grill  / 

Settings

Produce	Steam Cooking / Universal Cook universal 	
	Temperature in °C	Duration in minutes
Almonds	100	1
Apricots	100	1
Nectarines	100	1
Peaches	100	1
Peppers	100	4
Tomatoes	100	2
Grill  / 		
Peppers, halved	225	10
Tomatoes	225	7

Apple storage

You can treat homegrown apples in the steam oven to increase the length of time you can store them for. Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings

Temperature: 50 °C
Duration: 5 minutes

Blanching

Blanch fruit and vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original colour.

Procedure

- Put the prepared vegetables/fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Once blanched, plunge the vegetables/fruit into ice cold water to cool them down quickly. Drain them well.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings

Temperature: 100 °C
Duration: 1 -2 minutes

Special programmes


Steaming onions

Steaming means cooking the onions in their own juices, with the addition of a little fat if necessary.

Procedure

- Cut the onions up into small pieces and place them in a solid cooking container with a little butter.
- Cover the container or the dish with temperature (up to 100 °C) and steam resistant clingfilm or a lid.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings

Temperature: 100 °C
Duration: 4 minutes


Bacon

This does not brown the bacon.

Procedure

- Place the bacon (diced or rashers) in a solid cooking container.
- Cover the container with temperature (up to 100 °C) and steam resistant clingfilm or a lid.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings

Temperature: 100 °C
Duration: 4 minutes

Disinfecting containers


The steam oven will disinfect baby bottles and other containers so that at the end of the programme they are as germ free as they would have been had they been boiled. Check beforehand that all parts, teats etc. are declared by the manufacturer to be heat resistant to 100 °C and also that they can withstand steam.

All parts of the bottles must be completely dry before they are reassembled to keep them germ free.

Procedure

- Dismantle, clean and thoroughly rinse baby bottles. Place the individual parts in a perforated container, ensuring that they do not touch one another (on their sides or with the opening facing downwards) to allow steam to reach them from all sides.
- Place the container on the lowest shelf level.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings

Temperature: 100 °C
Duration: 15 minutes


Special programmes

Heating flannels

Procedure

- Moisten flannels and then roll them up.
- Place them beside one another in a perforated cooking container.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings


Temperature: 70 °C
Duration: 2 minutes

Decrystallising honey

Procedure

- Loosen the lid and place the jar of honey in a perforated cooking container.
- Stir the honey once during the cooking procedure.

Function (depending on model)

Steam Cooking / Universal
Cook universal 

Settings

Temperature: 60 °C
Duration: 90 minutes (depending on the size of jar or the amount of honey in the jar)

Making jam

Only use unblemished, fresh produce which is in good condition for making jam.

Glass jars

Only use clean, washed, unchipped jars that are in good condition, with a twist-off lid with a volume of up to 250 ml.

Once it has been filled with jam, wipe the rim of the jar with a clean cloth and hot water.

Preparation

Sort fruit carefully, rinse it briefly but thoroughly and allow it to drain. Be very careful when washing berries as these are delicate and are easily damaged.

Remove stalks, pips or stones

Purée the fruit to help the jam to set.

Add the correct quantity of preserving sugar to the fruit purée (see manufacturer's instructions), and mix thoroughly.

If sweet fruits/berries are used, we recommend adding some citric acid to help the jam to set.

Procedure

- Fill the jars to just below the rim with fruit.
- Place the open jars in a perforated container.
- Tighten the lids securely once cooking has finished.

Function

Combination mode  Fan plus

Settings

Temperature: 150 °C

Moisture level: 20 %

Duration: 30 minutes

Food probe

How the food probe works

The tip of the probe is pushed into the centre of the meat where it measures the **core temperature** continuously.

The core temperature set will depend on the how well you want the meat cooked (i.e. rare or well done) and also the type of meat. A temperature within a range of 30 °C to 99 °C can be set.

The cooking duration will depend on the temperature in the oven compartment and the thickness of the meat. The higher the temperature and the thinner the meat, the quicker the set core temperature will be reached.

The cooking process will finish automatically when the core temperature of the meat reaches the value set for the food probe. Exception: The combination mode will involve another cooking step, e.g. browning the meat.

The core temperature value is transmitted by radio signal from the food probe handle to the receiver in the top heating element.

Accurate transmission is only possible when the door is shut. Opening the door during cooking, e.g. to baste meat, interrupts the radio signal. It will resume once the door has been closed. It will take a few seconds for the current core temperature to show in the display again.

If the food probe is not being used, it must not be left in the oven during a cooking programme. The temperature sensor will be destroyed at temperatures over 100 °C. For this reason, the food probe should be replaced in its holder when it is not being used. It will not be damaged when it is inserted into the food, as it is only possible to select a core temperature up to 99 °C.

When to use it

The food probe can be used with the following functions:

- Combination mode Fan plus
- Combination mode Conventional heat
- Fan plus
- Fan grill
- Conventional heat
- Intensive bake
- Cake plus

Important notes about using the food probe

To ensure optimum results, please observe the following instructions.

- Do not use deep, narrow, metal cooking containers, as these will disturb the radio signal.
- Do not place any metal items above the food probe, such as lids, aluminium foil, racks or baking trays on a shelf level above the food with the food probe. Glass lids may be used.
- Do not use a standard food probe made of metal at the same time as the food probe.
- Do not allow the handle of the food probe to sit in any sauce or cooking liquid, or to rest on the food or on the edge of the cooking container.

Do not use the food probe to lift or carry the food. Danger of breaking.

The metal tip of the food probe must be fully inserted into the centre of the food. The handle should be angled upwards. Make sure it is not horizontal or pointing towards the corners of the oven or the door.

Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. Fat or meat coming into contact with the probe can lead to the oven switching off too early.

Food probe

The metal tip of the food probe must be fully inserted into the centre of the food. The handle should be angled upwards. Make sure it is not horizontal or pointing towards the corners of the oven or the door.

Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. Fat or meat coming into contact with the probe can lead to the oven switching off too early.

If the meat is very heavily marbled with fat, select the highest core temperature given in the chart.

When using roasting bags, insert the probe through the bag into the centre of the meat.

If wrapping the meat in aluminium foil, the food probe must be inserted through the foil to the centre of the meat.

Procedure

- Prepare the food in the usual way.
- Remove the food probe from its holder being the control panel.
- Insert the metal tip fully into the food. The handle should be angled upwards.
- Place the food in the oven.
- Select the function you want.
- Alter the recommended and/or core temperature, if necessary.

If the oven does not register the food probe, reinsert it into a different part of the food.

Useful tips

When cooking several pieces of meat at the same time, insert the food probe into the thickest piece.

If the meat is not cooked to your liking when it has reached the core temperature, insert the food probe into another place and repeat the cooking process.

Settings

Meat	Core temperature°C
Fillet of beef / Roast beef rare medium well done	60 - 65 70 - 75 80 - 85
Game	80 - 90
Gammon joint	75 - 85
Leg of lamb	80 - 85
Pork fillet / chop	70 - 80
Pork roast	80 - 90
Saddle of lamb	70 - 75
Saddle of roebuck / hare	65 - 75
Topside	80 - 90
Veal roast	75 - 80

Roasting

We recommend using Combination mode Fan plus or Combination mode Conventional heat for roasting.

Please ensure that the grease filter is in place correctly.

Frozen meat must be defrosted before it is cooked. Never cook from frozen.

You do not need to preheat the oven for roasting. The prepared meat is placed in a cold oven.

Remove the skin and any sinews before roasting. Season according to taste, dot with butter or (in the case of game) bard with rashers of bacon. Soaking game overnight in buttermilk will tenderise the meat.

If you are cooking several pieces of meat together, select pieces that are similar in size.

Allow a standing time of approx. 10 minutes after the end of cooking so that the meat juices are evenly distributed.

Combination mode

The lower the temperature in the cooking compartment compared to the core temperature, the longer the cooking process and therefore the more tender the result.

Roast meat on the rack with the universal tray underneath. The meat juices will collect in the tray and can be used to make a gravy or sauce.

The addition of steam prevents the surface of lean meat from drying out. Excellent results are achieved with lean meat by first browning the meat at a high temperature with very little moisture (cooking stage 1) and then cooking the meat using the food probe (cooking stage 2). You should set the temperature for cooking stage 2 approx. 30 °C higher than that set for the food probe.

When roasting fatty meat with crackling, we recommend carrying out the first stage at a high temperature to render the fat and brown the outside. Reduce the temperature and increase the moisture for the second stage. In the third stage, increase the temperature so that the crackling becomes crispy.

For braised meats, cooking stage 1 should be carried out at a high temperature with very little moisture and cooking stage 2 should then be carried out using the food probe with high moisture to complete the cooking process. You should set the temperature for cooking stage 2 approx. 30 °C higher than that set for the food probe.

Roasting

Roasting chart

Type of meat	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature
Poultry						
Chicken drumsticks	Combination mode	1	200	95	15	-
	Fan plus	2	200 - 225	30	25 - 35	-
Duck up to 3 kg	Combination mode	1	100	95	30	-
	Fan plus	2	130	30	75	-
		3	200 - 220	30	20 - 30	-
Goose thighs	Combination mode	1	100	95	30	-
	Fan plus	2	180	30	45 - 60	-
Goose up to 4 kg	Combination mode	1	100	95	60	-
	Fan plus	2	140	30	180 - 210	-
Turkey breast	Combination mode	1	225	20	40 - 50	-
	Fan plus	2	120	70	-	85
Veal						
Braised*	Combination mode	1	200 - 225	20	30 - 35	-
	Fan plus	2	145	50	-	75 - 80
Fillet	Fan plus	-	200 - 225	-	-	55 - 75
Lamb						
Leg*	Combination mode	1	200	30	20	-
	Conventional heat	2	130	95	-	70 - 85
Beef						
Braised*	Combination mode	1	200 - 225	20	30 - 35	-
	Fan plus	2	145	50	-	85
Fillet	Fan plus	-	200 - 225	-	-	60 - 85
Sirloin joint	Fan plus	-	200 - 225	-	-	60 - 85
Pork						
Braised*	Combination mode	1	180 - 210	30	30	-
	Fan plus	2	150	50	-	80 - 90
Fillet	Combination mode	-	220 - 225	30	-	70 - 80
	Fan plus					
Gammon joint	Combination mode	1	200	20	30	-
	Fan plus	2	130	100	70	-
		3	85	100	60	-
Leg*	Combination mode	1	200 - 225	30	40	-
	Fan plus	2	150	50	-	75
Shank	Combination mode	-	190 - 210	30	120 - 130	-
	Fan plus					
With crackling	Combination mode	1	205	20	40 - 70	-
	Fan plus	2	85	100		80
		3	180	20	15	

* If you want to make a sauce add some hot water or hot stock to the universal tray at the beginning of roasting.

Roasting

Type of meat	Function	Stage	Temp. in °C	Moisture in %	Duration in minutes	Core temperature
Game						
**Roebuck haunch*	Combination mode Fan plus	1 2	225 100	30 95	20 - 30 -	- 80 - 90
**Venison*	Combination mode Fan plus	1 2	225 100	30 95	20 - 30 -	- 80 - 90
**Wild boar joint*	Combination mode Fan plus	1 2	200 - 220 150	30 50	30 - 35 -	- 80 - 90

* If you want to make a sauce add some hot water or hot stock to the universal tray at the beginning of roasting.

** Marinated meat will brown to darker when cooked than meat which has not been marinated.

Baking

Fan plus

For baking on several levels at the same time

When using Fan plus, reduce the temperatures given for Conventional heat by about 20 °C.

Conventional heat

For baking traditional recipes, e.g. fruit cake, casseroles. Also ideal for soufflés.

Only bake on one level at a time.

Place tray cakes on middle shelf.

If using an older recipe or cookbook, set the temperature 10 °C lower than that recommended. The cooking duration does not need to be changed.

Top heat

Ideal for browning a topping, making "au gratin" dishes, meringues or browning soufflés.

Bottom heat

Use this setting towards the end of baking to brown the base of a cake, quiche or pizza.

Intensive bake

For cooking dishes which require a moist topping and a crisp base such as pizza or quiche lorraine.

Bake on the lowest shelf level.

Cake plus

For creamed mixtures, choux pastry (e.g. eclairs) and frozen pretzels.

Combination mode

The gleaming finish on bread, rolls and puff pastry is achieved by cooking it with steam (maximum moisture, low temperature) in cooking stage 1. Browning takes place with high moisture and high temperature. The baking will become dryer with low moisture and high temperature.

Bake partbaked rolls with 90 % moisture at the temperature given by the manufacturer on the packaging.

Heat up rolls from the day before as follows: Combination mode Fan plus, Cooking stage 1: 7 minutes, 95 % and 100 °C, Cooking stage 2: 3 minutes, 20 % moisture and 160 °C.

Do not use dishes or containers made of silicone as these are not steam resistant.

Baking

Baking tips

Only bake cakes, pizza, chips etc until they are golden. Do not overcook them.

Remove the grease filter from the back wall. Otherwise results can be uneven. (Exception: fit the grease filter when baking open deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping).

Bakeware

Use dark coloured tins for baking.

These conduct the heat more swiftly to the mixture. Shiny metal tins reflect heat so cakes take longer to cook and do not brown evenly.

Place rectangular cakes in rectangular tins with the longer side across the width of the oven for optimum heat distribution and even results.

Universal tray

Because of its PerfectClean anti-stick surface the universal tray not need to be greased for baking.

Baking parchment

Baking parchment is only necessary when baking:

- Anything with a high salt content (e.g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.
- Meringues or biscuits with a high egg-white content, because they are more likely to stick.

Frozen food

When baking deep frozen products such as chips, croquettes, cakes, pizza and baguettes, use the lowest temperature quoted on the manufacturer's packaging.

Cook frozen desserts, pizza or baguettes on baking parchment on the rack. Cooking large frozen items on the baking tray or the universal tray can cause the metal to distort.

Small items of frozen food such as oven chips or potato croquettes can be cooked on the universal tray. Place them on baking parchment and turn several times during cooking.

Shelf level

When baking cakes with a moist topping only bake on one level.

Bake on a maximum of two shelf levels at the same time.

If you are baking on two shelf levels at the same time, use levels 1 and 2.

Notes about the chart

Select the lowest temperature given in the chart.

Do not select a higher temperature than that advised. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

At the end of the shorter time given, check to see whether the cake etc. is done. Insert a metal or wooden skewer into the centre. If it comes out clean, without dough or crumbs sticking to it, the cake is ready.

Baking

Baking chart

	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Sponge mix					
Tin	Conventional heat	-	160 - 170	-	25 - 35
Tray	Fan plus	-	150 - 180	-	25
Puff pastry					
Filled	Combination mode Fan plus	1	100	100	7
		2	190 - 210	90	10
		3	190 - 210	75	5
		4	190 - 210	20	6
Small pastries	Combination mode Fan plus		100	100	7
		2	180	75	9
		3	160 - 180	20	15
Choux pastry					
Choux buns	Cake plus	-	150	-	50
Eclairs	Cake plus	-	150	-	50
Yeast dough					
Baguettes	Combination mode Fan plus	1	40	100	10
		2	50	100	2
		3	210	80	6
		4	210	20	6
		5	155 - 190	20	60
Bread rolls	Combination mode Fan plus	1	40	100	10
		2	50	100	2
		3	210	70	6
		4	210	20	6
		5	145 - 180	20	45
Croissants	Combination mode Fan plus	1	90	100	2
		2	175	90	10
		3	175 - 225	20	15
Flat bread	Combination mode Fan plus	1	40	100	10
		2	50	100	2
		3	210	20	6
		4	165 - 185	20	25
Mixed grain bread*	Combination mode Fan plus	1	40	100	10
		2	50	100	2
		3	210	80	6
		4	210	20	6
		5	145 - 180	20	60

* The figures relate to 500 g flour whether baked as a loaf or in a tin.

	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Onion tart	Intensive bake	-	175 - 205	-	35
Pizza	Intensive bake	-	175 - 205	-	35
Plaited loaf	Combination mode Conventional heat	1	90	100	2
		2	150	90	15
		3	150 - 180	20	15
Plum flan	Intensive bake	-	175 - 205	-	35
Rye bread*	Combination mode Fan plus	1	50	100	2
		2	210	60	6
		3	210	20	6
		4	145 - 195	20	60
Spelt bread *	Combination mode Fan plus	1	50	100	2
		2	210	80	6
		3	210	20	6
		4	145 - 180	20	60
White bread*	Combination mode Fan plus	1	40	100	10
		2	50	100	2
		3	210	80	6
		4	210	20	6
		5	155 - 190	20	60
Whole grain bread*	Combination mode Fan plus	1	40	100	10
		2	50	100	2
		3	210	70	6
		4	210	20	6
		5	155 - 190	20	60
Wholegrain rolls	Combination mode Fan plus	1	40	100	10
		2	50	100	2
		3	210	70	6
		4	210	20	6
		5	170	20	45
Shortcrust pastry					
Small pastries	Combination mode Fan plus	1	185	50	6
		2	185	20	10 - 15
Tin with dry topping	Combination mode Fan plus	-	200	85	35
Tin with moist topping	Combination mode Conventional heat	1	Pre-heating	20	15
		2	210 190	20	20 - 30
Tray with topping	Intensive bake	-	170 - 190	-	35 - 45

* The figures relate to 500 g flour whether baked as a loaf or in a tin.

Baking

	Function	Stage	Temp. in °C	Moisture in %	Duration in minutes
Quark dough					
Tray	Conventional heat	-	170 - 190	-	50
Creamed mixture					
Cake tin	Cake plus	-	170 - 190	-	55
Small cakes	Combination mode Conventional heat	-	150 - 190	95	25
Tray with fruit topping	Intensive bake	-	170 - 190	-	40
Sour dough					
Sourdough rye bread	Combination mode Fan plus	1	210	60	6
		2	210	20	6
		3	175	20	60

* The figures relate to 500 g flour whether baked as a loaf or in a tin.

The appliance door must remain shut during grilling, as otherwise the controls would become hot. Danger of burning.

Do not use the food probe when using Full grill, Economy grill and Combination mode/Grill.

Use

- Full grill / Economy grill for grilling thin cuts and for browning cooked dishes, e.g. pasta bakes.
- Fan grill for grilling thick cuts, e.g. rolled meat, poultry.

Use the rack with the universal tray underneath for grilling.

Grill thick items, e.g. half a chicken, on the middle shelf level and thin items, e.g. steak, on the top shelf level.

The grill does not need to be pre-heated. Place the food to be grilled into a cold oven.

The weight entry refers to the weight per piece. For example, one 250 g trout or several 250 g trouts can be grilled at the same time.

Turn the food halfway through the grilling time. Exceptions to this are marked in the grilling chart.

Procedure

- Place the rack on the universal tray.
- Place the items to be grilled on the rack.
- Place the food in the oven and close the door.
- Select the function and temperature you want.

Grilling

Useful tips

Marinate lean meat or brush it with oil. Do not use other types of fat as they can burn and cause smoke.

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

Turn the food as quickly as possible to prevent the oven compartment cooling down.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf runner to allow the food to cook through to the centre.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

- If there is very little resistance to the pressure of the spoon, it will still be red on the inside ("rare").
- If there is some resistance the inside will be pink ("medium").
- If there is great resistance, it is thoroughly cooked through ("well done").

Grilling meat using Combination mode/Grill with a maximum moisture level of 20 % will give exceptionally tender results.

Grilling chart

Food	Shelf level for the rack	Function	Step	Temperature in °C	Moisture in %	Duration in minutes
Fish						
Trout*/** 250 g	2	Fan grill	-	200	-	20 - 25
Trout*/** 250 g	2	Full grill	-	225	-	25 - 30
Trout*/** 500 - 600 g	2	Full grill	-	225	-	25 - 30
Salmon*/** 800 - 1000 g	2	Full grill	-	190	-	40 - 45
Mackerel	2	Combination mode Grill		225	20	20 - 25
Poultry						
Duck breast*, pink	3	Combination mode Grill	1	225	20	15
		Combination mode Fan plus	2	30	20	20
		Combination mode Grill	3	225	20	7 - 13
Duck breast*, well done	3	Combination mode Grill	1	225	20	15
		Combination mode Fan plus	2	30	20	20
		Combination mode Grill	3	225	20	7 - 13
		Combination mode Fan plus	4	30	20	5
Chicken*, whole	1, 2***	Combination mode Fan plus	1	225	20	20
		Combination mode Fan plus	2	150	80	40
		Combination mode Grill	3	225	20	10

* Do not turn during grilling

** Place food on baking parchment cut to size

*** Depending on size

Grilling

Food	Shelf level for the rack	Function	Step	Temperature in °C	Moisture in %	Duration in minutes
Meat/Sausage						
Burgers	2	Fan grill	-	225	-	25 - 30
Burgers	3	Full grill	-	225	-	20 - 25
Sausage fine/coarse cut	3	Full grill	-	225	-	15 - 20
Nürnberger sausages	3	Fan grill	-	225	-	10 - 15
Nürnberger sausages	3	Full grill	-	225	-	10 - 15
Thüringer sausages	3	Full grill	-	225	-	15 - 20
Browning or crisping						
Peach halves*	3	Full grill	-	225	-	5 - 10
Tomato halves*	3	Full grill	-	225	-	5 - 10
Miscellaneous						
Making toast	3	Full grill	-	225	20	5 - 8
Hawaii* toast	2	Full grill	-	225	-	10 - 15

* Do not turn during grilling**

Only use the Fan plus function to dry food so that moisture can be dissipated.


Procedure

- Cut the produce into similar sized pieces.
- Divide the pieces out evenly on the rack or in a solid container.
- Insert the condensate tray at the lowest level.

Useful tip

Bananas and pineapple are not suitable for drying.

Settings

Fan plus 		
Produce	Temperature in °C	Duration in hours
Apple rings	50 - 70	5 - 8
Apricots, halved, stones removed	60 - 70	10 - 12
Citrus fruit, sliced	70 - 80	8 - 9
Damsons, stones removed	60 - 70	10 - 12
Herbs	40 - 60	1.5 - 2.5
Mushrooms	50 - 70	3 - 4
Pear slices	70 - 80	7 - 8
Tomatoes, quartered	60 - 70	7 - 9

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